FIORE

KITCHEN SINKS AND FAUCETS CLEANING AND CARE

WELCOME TO FIORELIFE™

Thank you for choosing Fiore™ products. Fiore stainless steel sinks are handmade and crafted with the highest-grade raw materials. Below you will find cleaning and care guidelines which provide advice about cleaning and caring for your stainless steel Fiore™ kitchen sink.

CLEANING AND CARE: KITCHEN SINKS

RINSE YOUR FIORE SINK FOLLOWING EACH USE

Stainless steel is recognized for its inherent corrosion resistance, natural strength and aesthetic appeal; however stainless steel will stain and discolor when excessively exposed to certain surface deposits, For this reason, stainless steel should not be considered maintenance free, but rather a product that needs to be cleaned and cared for on a regular basis.

TREAT AND POLISH YOUR FIORE SINK ON A REGULAR BASIS

Depending on the frequency of use, calcified water spots, soap scum/deposits and natural food stains can build-up on your stainless steel sink. If you scrub your sink, be sure to use a non-abrasive cloth along with achloride-free cleaner. By regularly using (once a week) products such as CRL Stainless Steel Cleaner and Polish you can greatly enhance, protect and provide a protracted lifespan for you Fiore stainless steel sink. There are also natural cleanser on the market which are even more beneficial to you and the environment. These types of products will remove any harmful chemicals, acids, and residual dirt. When cleaning your sink be sure not to use steel wool pads, a wire brush or abrasive sponge products.

When scrubbing your sink, make sure not to use steel wool, a wire brush, or any type of abrasive sponge. Also, be sure to apply cleaner and wipe it in the direction of the polish marks of the sink. Do this about once a week if you use your kitchen sink on a daily basis.

CLEANING AND CARE METHODS TO AVOID

The best results and most extended lifespan for your Fiore stainless steel sink we Fiore recommends keeping the following points in mind:

- 1. After using sponges or cleaning mats be sure not to store them over night on the surface of your kitchen sink
- Rust can build-up and stains can develop if iron cookware are left for extended periods of time on the surface of your kitchen sink.
- 3. Your stainless steel sink will scratch over time when use in a standard and customary way; however, to avoid excessive scratching and blemishes do not use sharp objects such as knives on your kitchen sink's surface.
- 4. Avoid the use of abrasive cleaning pads, wire brushes and other rough surface cleaning tools.
- 5. Be sure all soaps and cleansers are complete rinsed and washed away following each use of your kitchen sink. Remember to rinse you kitchen sink daily and after each use.
- 6. Acidic food and liquids which rest on your kitchen sinks surface for an extended period of time will stain and damage your kitchen sink. Do not leave these types of items on your sink

If you have any further questions regarding cleaning and care, please don't hesitate to contact us at www.fiorelife.com/support.

CLEANING AND CARE: KITCHEN FAUCETS

Because of the intricate nature of manufacturing and Fiore's detailed production processes, our faucets are developed and engineered to need minimal maintenance. General cleaning involving wiping your faucet with hot water (or a mixture of hot water with a very small amount of dish soap) after each use and drying it completely have proven to be sufficient in preventing build-up of debris, dirt, and water stains.

Fiore does not recommend the use of harsh chemicals or commercial cleaning agents. There are extensive variations in the chemical make-up and formulas of today's cleaning products which can be harmful to your faucet. If a the use of a cleaning product is needed we recommend a natural cleaner which doesn't contain harsh chemicals, acids, or abrasives.

If you have any further questions regarding cleaning and care, please don't hesitate to contact us at www.fiorelife.com/contact